

MOWRY & COTTON WEEKEND BRUNCH

Served Saturday and Sunday, 11am - 2pm

TABLE SHARED

MOWRY PAIN PERDU BITES

hearth baked bread pudding, dark chocolate, tart cherry, vanilla anglaise (G,D,V) 16

WILD MUSHROOM FLATBREAD

scallion, apricot, horseradish, cheese blend (G,V) 19

MOWRY FRENCH FRIES

sea salt, rosemary, MC sauce, buffalo ketchup (V) 10

CRISPY PORK BELLY BITES

bourbon brown sugar glaze, habanero crystals 17

MARKET FRUIT BOWL

seasonally selected fruits & berries (VN) 14

SPICED CHAI PANCAKES

roasted apple & vanilla butter (G,D,V) 22

FOCACCIA

burrata, heirloom tomato jam, basil oil, dehydrated olives, toasted Noble focaccia bread (G,D,V) 15

Signature dish Wellness inspired
(G) contains gluten (V) vegetarian
(D) contains dairy (N) contains nuts (VN) vegan

** These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
20% Service charge will be added to parties of 6 and more
Up to 4 separate payments per table
-We are now cashless-
Please choose Visa, MasterCard, American Express or room charge.*

BRUNCH FAVORITES

We proudly serve Chino Valley Cage-Free Eggs

CLASSIC EGGS BENEDICT*

smoked pork loin, english muffin, meyer lemon hollandaise, simple salad (G,D) 27

MOWRY'S BREAKFAST B.L.T.*

fried egg, smoked bacon, grilled tomato, smoked gouda, arugula, black pepper & thyme aioli, buttermilk bun, chimichurri breakfast potatoes (G,D) 28

CITRUS CURED SALMON GRAVLAX & BAGEL*

heirloom tomato, red onion, cucumber, capers, onion sprouts, whipped cream cheese (G,D) 27

HAND BRAIDED BRIOCHE FRENCH TOAST

blueberry compote, whipped mascarpone (G,D,V) 26

FILET & EGGS*

chimichurri marble potatoes, sunny eggs (D) 52

MC BREAKFAST BURRITO*

grilled carne asada, eggs, charred peppers & onions, pico de gallo, avocado, crispy tater tots, habanero jack cheese (G,D) 28

LUNCH FAVORITES

Served with housemade dill pickles, choice of Mowry spiced chips or simple salad
Substitute: fries 3, fruit 4

HERB ROAST BEEF*

raclette cheese, demi baguette, caramelized onion jus (G,D) 25

CRISPY CHICKEN

dill pickles, buttermilk slaw, havarti, honey mustard, buttermilk bun (G,D) 25

MOWRY'S BRUNCH BURGER*

sunny egg, frisee, roasted tomatoes, balsamic grilled onions, potato crisp, bacon jam, aged cheddar, buttermilk bun, mowry fries (G,D) 37

SALADS & BOWLS

Add on: chicken 14, salmon 15*, shrimp 16*

MARKET MIXED GREENS

McClendon's lettuce, charred carrot, hazelnut, cranberry, pickled onions, maple balsamic (N,V) 15

KALE CAESAR

little gem lettuce, baby kale, elephant garlic chips, croissant croutons, pecorino romano (G,D) 18

MOWRY FARM GREEN

castelfranco, endive, asparagus, beets, carrots, radish, avocado, cucumber, pomegranate seeds, orange, ricotta salata, focaccia crumb, caramelized honey vinaigrette (G,D,V) 16

GRILLED SALMON & ORZO BOWL*

lemon herb orzo, sun-dried tomato, pickled fennel, marinated artichokes, black pepper feta, dill vinaigrette (G,D) 25

AHI TUNA BOWL*

forbidden rice, avocado, pickled daikon, bok choy, pineapple achar, gochujang aioli, chili crisp 30

EXTRAS

toast or english muffin (G) 6
small market fruit (VN) 8
fresh berries (VN) 12
chimichurri breakfast potatoes (VN) 8
smoked bacon or turkey bacon 12
pork sausage link or chicken apple sausage 9
vegan eggs and plant-based proteins available by request

We source from local farmers & purveyors.
Noble Bread | McClendon Farms | Hayden Mills
Chino Valley Farms | AZ Micro greens | Crows Dairy

All seafood is sustainably sourced

A TALE OF TALL BEGINNINGS

Legend has it that two bar dogs (Old-West slang for bartenders) roped up with kind hearts and quick humor opened one of Phoenix’s first fine liquor establishments – Mowry & Cotton made history!

Here at The Phoenician, we are carrying on that legacy and continuing to make history. So pull up a chair, stick around for a while and create your own tale today!

COFFEE

- COFFEE 6
- ESPRESSO
 - Single 6 | Double 7
- CAPPUCCINO, LATTE 7
- AMERICANO 6
- MACCHIATO 6.50
- CORTADO 7
- AFFOGATO 9
- COLD BREW 10

ZERO PROOF

- ORANGE TURMERIC
 - apple, aloe vera, lemon, black pepper 10
- GREEN NECTAR
 - cucumber, celery, spinach, kale, parsley 10
- STRAWBERRY BASIL ELIXER
 - lemon, agave, monk fruit seltzer 11

COCKTAILS

- MIMOSA
 - Phoenician Gruet sparkling wine, choice of flavor (orange, pineapple, grapefruit, prickly pear, strawberry, apple cider, dragon fruit, guava, passion fruit) 19
- ARCADIA SPRITZ
 - Arcadia cucumber vodka, St. Germain Elderflower liqueur, fresh cucumber, gruet luxury cuvee 18
- M&C BELLINI
 - Massenez raspberry liqueur, raspberry puree, gruet brut rose 17
- THE PHOENICIAN SUNRISE
 - Wheatley vodka, aperol, fresh orange juice, vanilla bean syrup, orange bitters 17